



PT GASTRO GIZI SARANA
COMMERCIAL F&B EQUIPMENT
SINCE 1986



PRODUCT LEAFLET 2025



Jl. Gandaria I, No. 330
Kebayoran Baru, Jakarta Selatan

Marketing:
(021) 2930-3831 (Hunting)
0811-1794-149 (WhatsApp)

www.gastro.co.id

ABOUT US

PT. GASTRO GIZI SARANA, KNOWN AS GASTRO, IS A PIONEER OF COMMERCIAL KITCHEN EQUIPMENT SUPPLIES IN INDONESIA

As the leading supplier in the industry of professional F&B equipment, Gastro has supplied to numerous F&B establishments including restaurants, hotels, caterings, and many other F&B businesses and facilities throughout the country. Gastro is supported by leading HORECA international products of commercial kitchen equipment and is an exclusive agent for many brand,



Best price guaranteed

Ready stock for fast-moving equipment

After sales service

Ready stock for spare parts

Top quality equipment with affordable price

Over 40 years of experience

Pioneer of F&B equipment supplier in Indonesia

Reliable equipment selection and service through years of expertise.

SCOPE OF SUPPLY



Fryers



Bakery Equipment



Cooking Ranges



Food Preparation



Bulk Cooking Equipment



Beverage Equipment



Ovens



Coffee Machine



Warming & Holding



Dishwashing Machines



Refrigeration Equipment



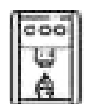
Stainless Steel Furniture



Ice Machines



Cold Storages



Ice Cream Machines

For peace of mind to all customers, we offer high quality after sales service to all who value time and quality of their businesses.

OUR FACILITIES

Demo Kitchen And Showroom

Our company owns several facilities that are well equipped to give an excellent level of support with strong focus to our customers in this industry.

The Demo Kitchen and Showroom is available to let our customers experience the equipment trial and usage, assisted by our professional team. Our mission is to help the F&B businesses in selecting the right choices of equipment according to the for the business and operations requirement.

Fryers, ovens, ice cream machines, food preparation machines, blast freezers, blenders, snack equipment, and many other types of equipment can be seen and tested here on request in the demo kitchen. Sample equipment on display are also visible anytime in the showroom.



OUR FACILITIES

Factory - Stainless Steel Fabrication

PT. Gastro owns a stainless steel fabrication plant and two warehouses in Sentul, Bogor as of 2023. The stainless steel fabrication plant is operated by our expert team, utilizing automatic machines such as automatic laser cutting machine and automatic bending machines to give a higher precision, quality and consistency to the stainless steel equipment we manufacture and supply.



OUR FACILITIES

Warehouse

The imported equipment from various countries, along with parts and components, are stored in our warehouse in big quantities. We are keeping a good amount of stock for the fast-moving equipment so that we can cater to our customers with fast delivery times.



OUR FACILITIES

Factory - Cold Storage Panels



Our factory manufactures insulated panels systems and together with our experienced engineers we provide full installation works and support for cold storages / walk-in chillers and freezers applications with a high quality standard. With a superior insulation system, a far more stable internal temperature due to the minimum loss of energy is guaranteed to provide an excellent environment for both the refrigeration system and stored food items. The refrigeration system will experience a much lower workload burden as it does not have to work as hard to recover the loss of energy inside the cold storage, thus significantly reducing the risk of downtime, resulting in a longer lifetime for the machine. Thanks to this, the stored food items are guaranteed to have a better quality and a longer shelf life due to a more stable temperature.

Another advantage is the superior hygiene of our cold storage. The superior insulation features tight gaps in-between the panel connection, minimizing the intrusion of moisture, thus preventing bacteria and mold growth that is harmful for the stored food items. The antibacterial properties of the panel skin also inhibits the excess growth of bacteria that promotes the food safety standards.

Our vision is to provide a high quality system with a superior performance and low overall cost of ownership to support your business.



We design, manufacture, and supply our cold storage panels and machines with the highest quality standard in the market.

OUR KITCHEN PROJECT





BOT IN KIT

Robot in kitchen

OMNI

- Robot in kitchen, the ultimate kitchen automation.
- Auto cooking. Auto seasoning. Auto temperature control. Auto voice guide. Auto dishing-up. Auto cleaning.
- 1000+ recipes, various seasoning types (dry, sauce, liquid, oil).
- High cooking speed for a la carte serving up to 30 portions within minutes. Hyper consistency. Increase sales and profit, lower operational cost. Multiply your business with ease.
- Cast iron cooking pot for best result with “wok hei”. Max temp 300°C. Heating rate 8°C per second.



HENNY PENNY®

Engineered to Last

The ultimate, world class, all-purpose workhorse for deep frying. Open frying and pressure frying. Very fast recovery time for continuous frying with consistent and smooth temperature curve and high output. Computerized control system with programmable menu, intelligent system, alarm. Built-in oil filtration system to extend oil life and quality. Highly durable, engineered to last.



OFG322



OFE141



OFG391



OXE-100 / PXE-100



100% ventless conveyor and impingement ovens that can be placed anywhere as long as there is an electric supply. Innovative technology to enhance the cooking, ensuring consistent & high quality results. Reliable **“Precision Impingement”** technology brings up the bar in traditional cooking. Part of HATCO Group.



SHUTTLE S2000



THE CONVEYOR C2000



Single MiLO®-16 Oven



Single MiLO-14



Single MiLO-16



Double MiLO-16



Holding solutions with Clymate IQ technology to deliver precise humidity and temperature for optimal food quality. Perfect for maintaining texture, flavour, and freshness of the prepared foods especially during peak hours. Humidity control from 10% to 90% relative humidity and temperature control from 32°C to 93°C. Featured product: PHTT humidified drawer warmer.

Cook-Hold-Smoker oven for low temperature cooking, holding finished product, and smoking with wood chips. Make unique recipes and save the settings.



PHTT-2DR-6SL



LCH-6-SK-G2



LCH-6-6-SK-G2



Top quality toasters and holding solutions, the most reliable, consistent, and technologically solid in the market.



TM-10H



TPT-230-4



HW-FUL



RHW-1



HGSM-4060



GMFFL



HDW-1



HDM-2



GRAH-24



- Modern yet simple equipment targeted for QSR and breakfast solutions.
- Vertical contact toaster for high production and consistent brown finish for burger buns.
- Egg station for cooking eggs very quickly, neatly, highly efficient, consistent result, in a small space.
- Countertop steamer for steaming a wide variety of menus including meats, eggs, veggies, pastas, dimsum, and many other items quickly and efficiently within a small space.
- Water ultrafiltration system. Self-cleaning technology eliminates the need to continuously replacing cartridges, providing the lowest cost of ownership of water filtering device in the market, while still delivering stellar performance of water quality.



ES-600



VCT-25



DFW-150



VZN-511V

American high productivity open fryers & pressure fryers for the highest possible business demand, for delivering the highest possible quality consistency and output, and to save oil usage and operational costs, therefore maximizing profits and sales. Suitable for QSRs and high production kitchens who are looking to multiply their business and product quality, decrease operational costs and burdens, and increase the sales and profit levels.



OFG322



OFE141



OFG391



OXE-100 / PXE-100



American made gas fryer that has been used by numerous users over many decades, easy to use and maintain, reliable with proven track record. Suitable for QSRs and restaurants who are looking for simple and strong fryers.



IFS-40



TFDF-50



PGF-35

GF-24P



FD 50

FD 80 D



RFE 20 C



Gas American-style cooking range & gas Chinese cooking range. Built with passion and knowledge of the industry, designed based on user friendliness, experience, and design innovation. Value for money, principle of reliability with modern design but simple operations that suits all users all over the world.



TFDF-50



TFCR-24-BO



TFOB-36



TFCB-24-RH



TFG-36



TF-S-1W/1RP



TF-S-2W/2RP



TF-E-1W/MAB



TF-S-2RRS



TF-E-2W/MAB



TF-S-1SP



TF-E-1SPT



TF-S-3DS

COBRA®

YOUR STYLE, YOUR WAY

Value, performance, reliability, energy efficient. Gas cooking range by MOFFAT New Zealand.



CR9D



C6B



C6B



CF2



CP4



CS9

Waldorf®

Powerful, heavy duty cooking range by MOFFAT New Zealand. Gas, electric, induction, with modular configurations. Very strong durability and performance, long lasting, with one of the most competitive price among A-tier cooking ranges for highly demanding kitchens, such as banquet kitchens, central productions, mining camps.



RN8810G



RN8610G



RN8410G



FN8120G



GP8910GE



CH8900G-LS



CH8600G-LS



GP8900G-LS



FN8120GE



RN8610E

GASTRO

COOKING RANGE & CULINARY EQUIPMENT



French made restaurant and café equipment ranges with reliable quality. From contact grills to convection ovens, fryers, salamanders and displays, Roller-Grill has the products needed to develop your business. Roller-Grill is a global leader in catering equipment manufacturing. All of Roller-Grill products are manufactured using only quality European components.



Contact Grill



Convection Oven



Salamanders



Waffle Iron



Griddle



Pizza Oven



Fryer



European standard cooking range made in Turkey. Good quality with affordable prices. Wide variety of models, gas, electric, induction.



Our exclusive brand from China, a professional equipment supplier and projectsolution provider for HoReCa business for a wide range of equipment with global export quality. Primo provides a more convenient and economical solution with good quality for most F&B establishments.

Gas Western Cooking Range



PGBWO-4



PGBWO-6



PGF-35



PGNC-6



PGHP-2



PGHP-4



PGG-24



PGCRB-24

Induction Chinese & Western Cooking Range



No 0300102070



No 0300102700



No 0300102073



No 0300102074



No 0300102075



No 0300102076



No 0300102071



No 0300102086

The only industrial grade kettles and bratt pans in the market. 100% made in Finland. 100+ years of history. High production, high durability, high consistency, high everything. Strong and reliable mixing function with highly adjustable speed for the mixing kettles and mixing pans.



**MIXPAN Electric
Mixing Pan**



**PROVENO Electric
Mixing Kettle**



METOS VIKING COMBI



VIKING Electric Kettle



METOS FUTURA HD



METOS FUTURA



**PRINCE Electric
Tilting Bratt Pan**



Bulk cooking solution made in Turkey with good quality, affordable price, easy to use and maintain. Boiling pan, tilting pan, hot and cold banquet cart.



OTGDM 150



OTGM 80



OBA 70182



GNB 500 NMV

The pioneer of modern deck type rice cooker technology, Hattori is a Japanese food equipment manufacturer for more than 140 years specializing in rice equipment and catering equipment. Favourite of many and number 1 in Japan. A perfect rice is made very easily with high precision using Hattori rice cookers.



LGV-150



LGV-100



GHS-32

PRIMO

Rice washer for easy rice washing in bulk quantity, connect rice washer to water source. Rice steamer for cooking rice in bulk using rice trays, connect rice steamer to either gas, electric, or induction depending on power type.



Rice Steamer



Rice Washer

The top global pizza oven brand with a wide variety of excellent pizza making solutions from Italy.

NEAPOLIS is an electric dome type pizza oven, designed to mimic the performance and baking results of gas and wood-fired pizza ovens but without all of the hassles. Electronic temperature control with 20 programs for accurate and easy heat control, no more guess works due to unstable heat from open flame. Cooler kitchen and energy saving, no more hot air around the oven, making working much more comfortable and air conditioner cost much lower in the kitchen. Biscotto brick baking surface for perfect heat distribution, finish making pizzas just barely over a minute or two depending on the pizza type. Max temperature of 510°C which makes it suitable for making Neapolitan pizzas.



Neapolis 4 & 6



Neapolis 9

Features:

- maximum temperature 510°C
- baking chamber in refractory bricks
- adjustable internal deflectors
- “biscotto” clay baking surface
- built-in heating elements in the refractory deck
- 20 customisable programs
- Dual-Power® temperature management of ceiling and deck
- Power Technology workload peaks control
- Eco-Standby® work breaks time control
- high-density insulation
- Self-Cleaning Program
- Proofer with tray holder slides



iDeck Series



Deck Oven Series



T Conveyor Series

turbofan®

CONVECTION OVEN SYSTEMS

The golden standard for convection oven with global class performance that has existed for many decades and approved by virtually every major chains and customers in the world. Designed with highly durable construction and ingenious design that is easy to use, easy to clean, easy to maintain. Vitreous enamel interior with curved corners makes the oven interior anti-rust and not sticky. Excellent baking result and finish every time. Also excellent for culinary applications.



E23D3



E31D4



E32D5



G32D5



P8M



P12M



PGDO-M1D2T



PGDO-M2D4



SPF-15S



RPSD-18C

Gas & Electric Deck Oven

Proofer

Retarder Proofer



TPM-7MB



PMLB20R



PDM-25HD

Planetary Mixer

Spiral Mixer



FTDS-520



TTDS-450 / TTDS-520

Dough Sheeter



PCOVEN-10E / PCOVEN-10G



PCOVEN-5E / PCOVEN-5G

Gas & Electric Convection Oven

Charcoal oven and charcoal cooking equipment from Greece. Roaster charcoal ovens operates purely using charcoal and natural airflow to maximize the fire and heat, made possible with the oven design to allow the most efficient air circulation. Charcoal ovens make products to smell very nice, juicy inside with excellent outside finish while maximizing the food yield, delivering a unique kind of cooking that cannot be done with any other equipment.



R56 Charcoal Oven



GP2GC & ROC56, Parilla Grill & Charcoal Oven



CFW12 Charcoal Rotisserie



K13SF Charcoal Churrasco Grill



Technologically advanced combi oven from Italy for gastronomy processes and various other uses.



retigo®

Precise equipment at the best price. Strong, durable combi oven from Czech Republic, designed based on German standards, one among the top combi ovens in the market.



MENUMASTER® Commercial

The best commercial microwave technology in the world with more than 50 years of existence, a golden standard of microwave globally. Durable, powerful, easy to use. Ranked as best in class for over the past 25 years.

COMMERCIAL MICROWAVE OVEN



DEC18M



RCS511TS



Jetwave JET514



Electric convection oven for café and restaurant applications



FC 280



FC 380



FC 60



Pizza Oven



Neopolis 4



Neopolis 9



iD-M 60.60



iD-D 60.60

Shown with optional hood and stand

turbofan CONVECTION OVEN SYSTEMS



E23D3



E31D4



E32D5



G32D5



LCH-6-SK-G2

SMOKER OVEN

Food Processor



R301



BLIXER 3



BLIXER 5



BLIXER 30

Cutter Mixer



R60



CL 50



CL55 2 Feed-Head



CL60 Workstation

Juice Extractor



J80

Hand Mixer



Meat Slicer



Mirra 300C



Palladio 300

Automatic Meat Slicer



Palladio 350 Automec Frozen

Meat Mincer/Grinder



TC 12 Denver



TC 22 E



TC 32 COLORADO

Bowl Cutter



KATANA 12

Bone Saw



SO 1650 F3



SO 2400 INOX



SO 3100 INOX



Vacuum Packaging Machine



W8 30&40 Easytouch DX

Sous Vide Machine



Softcooker XP

Pasta Making Machine



Sinfonia 2

Concerto 5

Countertop Induction Cooker



IH 27



IH 35

Induction Wok



IH 35 WOK

Vacuum Packaging Machine With High Precision Programming And Water Detection System For Liquid



SU-310



SU-420



SU-520



SU-810



SU-6100

HOBART



H600



C800



C44BP



CN280

COMENDA



RF45-1



OBM 1080M R



SouthPro COMMERCIAL DISHWASHER



PDX-1001 (Hood Type)



PDX-1005
Extra wide hood type
for tray washing



Extra wide hood type
with glass panel

Scotsman®

World's leading manufacturer of ice machine and rated as the most reliable machine in the market. Save operation costs by making your own ice compared to buying ice from another source. Ensure a consistent, high quality, better taste with no smell by controlling your own ice production in-house in your F&B business.



REFRIGERATOR MANUFACTURER
Turbo air



Undercounter Chiller & Freezer | Solid & Glass Door



KUR9-1



KUR12-2



KUR18-3



KGR15-2

Undercounter Chiller With Half Drawer & Third Drawer



KUR9-2D-2



KUR12-2D-4



KUR15-3D-6



KUR18-2D-2



KUR18-3D-6



KUR18-3D-9

Salad Prep Table, Salad Prep Table With Hood Lid, Pizza Table



KSR12-2



KHR15-2



KTR18-3

Chefbase & Backbar Cooler



TCB12-2



TCB18-4



TB9



TB13

Gelato Showcase & Retarder Proofer



TGL-12



TDC-36-2R

Cake Showcase and Chocolate Showcase



TBP1800-1



TBP2100-2



TCD-1500



Precision variable temperature drawers are designed to provide flexible refrigerated or freezer storage at the flick of a switch. The single GN2/1 drawer format is perfect when space is at a premium and provides bulk storage in the heart of the kitchen, exactly where it's needed.



VUBC121



VUBC121-2

Temperature -2/+4 °C or -18/-22 °C. Available with 1 drawer or 2 drawer



Sammic blast chillers are designed to improve the quality and organisation of the work in restaurants, confectioneries, bakeries and ice-cream shops. Great power, versatility and reliability are the most evident features of Sammic blast freezers.



AT-5 1/

AT-10 1/1

AT-14 1/

AT-12 2/1

AT-20



Specialist of blast chilling and freezing from Italy since 1962, Producing appliances which quality does not fear any comparisons/competitions, Friulinox represents the most advanced quality the market can offer regarding innovation and variety/assortment. Suitable for hotels, restaurants, hospitals, nursing homes, bakeries, pastries, cooking centers, airports, etc.



THE PROFESSIONAL DRY-AGING WITH A CLICK

The refrigerator has evolved into an amazing storage cabinet! Stagionello® Dry-Age 3.0 with pH-indicator is the first patented device for professional dry-aging.

Multifunctional display cabinets that are intended to naturally preserve fresh or dry-aged goods for an extended period of time. To improve professionals' experience, an attractive and elegant design is offered in three different capacities and three distinct display versions.

The revolutionary drop-weight management systems and unique pH detection and monitoring function of Stagionello Dry-Age 3.0 allow for continuous food-safe chilling, drying, and storage.

A system that is entirely built, 100% made in Italy, and 100% built of AISI 304 stainless steel inside and outside, combines tradition, culture superior quality, and masterful craftsmanship to provide a tool for the authentic dry-aging.

MEAT OR FISH? with Stagionello® Dry Age 3.0 ALL IN ONE!



The best, the cream of the crop, global leader of ice cream machines. Soft serve ice cream machines for chains, coffee shops, and other uses. Professional gelato machines for gelaterias.

SOFT SERVE ICE CREAM MACHINE



161 KSP



161 T GSP



243 T SP



191



193

PROFESSIONAL GELATO MACHINE



Labo 8 12 XPL P



Labo 14 20 XPL P



Labo 30 45 XPL P



Ready 8 12



Ready 14 20



Ready 20 30



ReadyChef 14 20

The legendary beverage equipment solution with superior technology, quality, performance, with global standards and recognitions all over the world for decades.

Juice Dispenser / Cold Drink Dispenser



D155-4



D255-4



E295-4



E495-4



CS-1D



CS-2D



CS-2E



CS-4E

Slush Machine / Frozen Beverage Dispenser



Frosty 1



Frosty 2



Frosty 3



Soda Slush Machine / Frozen Carbonated Beverage Dispenser



Hot Chocolate Dispenser



Hot Powder Beverage Dispenser

Traditional / semi-automatic espresso coffee machine suitable for professional use and baristas, made in Italy

TANYA SAE/1 & SAE/2



SAE/1 WHITE



SAE/1 BLACK



SAE/2 RED



SAE/2 BLACK



SAE/2 WHITE



Indigo EVD 1



TEMPESTA SAEP/2



STORM SAEP/2

STONE

compact size semi-automatic espresso coffee machine suitable for small and medium businesses, made in Italy



Stone Lite White



Stone Lite Black



SAECO Professional Super-Automatic Espresso Machine



Royal OTC



Aurora M2



Magic M2+



White



Black

MD Xtreme



White



Black

M6D



A80 White



A80 Black



Commercial Blender & Silent Blender, Water Boiler, Citrus Juicer



BD-1800-2L

BD-1800N-2L

BWB-30G

ECM-8B

CJ2



Instantaneous Water Boiler And Dispenser



WM 30

WM 60

WM 80



MO-EL pest control products are the result of 40 years of experience. The capture system has been designed based on the behavioral habits of mosquitoes, flies, and other flying insects.

MO-EL STUDIES INSECT HABITS TO DEVELOP EFFECTIVE ELECTRIC INSECTICIDES

Insects need a humid habitat to survive dehydration and lay eggs. MO-EL attraction systems emit light at a frequency of 365nm, which replicates their ideal habitat. Harmless to people, this light is irresistible to flies, bugs, and mosquitoes, which become trapped once attracted.

MO-EL electric insect killers do not harm the environment because they capture insects without using chemicals, relying solely on the attractive power of light. All lamps are electric, using either traditional tubes or LEDs, and eliminate harmful insects using three different capture methods: ELECTRIC SHOCK, SUCTION, and GLUE PANEL.

MO-EL ART-308E has an irradiation efficiency of 15-18 meter radius, or equivalent about 1,000 meter square area. It is highly useful effective for eliminating insects indoor and outdoor, including kitchens, restaurants, seating areas, gardens, tennis courts, and many more. One unit of MO-EL ART-308E is more effective than dozens of common insect killers combined.



Mo-El ART-308E electric insect killer



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Contact Information

HEAD OFFICE & SHOWROOM

Jl. Gandaria I, No. 330
Kebayoran Baru, Jakarta Selatan

Marketing:
(021) 2930 3831 (Hunting)
08111794149 (WhatsApp)

Email: marketing@gastro.co.id

BALI BRANCH

Boulevard Sunset Road,
Kuta, Badung Bali 80361

Marketing:
(0361) 8477 330 (Hunting)

Email:
denpasar@gastro.co.id

BANDUNG BRANCH

Jl. Sukajadi No. 238,
Sukasari, Bandung 40153

Marketing:
(022) 204 0041 (Hunting)

Email:
bandung@gastro.co.id